



Colosseum, Rome

*Management is not responsible for personal items left behind in the restaurant.



Trevi Fountain, Rome

*Il Carpaccio di Carne

THIN SLICES OF RAW CURED FILET MIGNON
ADD SHRIMP \$5.95

- ARUGULA CON PARMIGIANO** 13.95
With arugula and shaved parmesan.
- CARCIOFO CON PARMIGIANO** 13.95
Fresh artichokes and shaved parmesan.
- PORTOBELLO AND PARMIGIANO** 13.95
Portobello mushrooms and shaved parmesan.
- PALMITO AND PARMIGIANO** 13.95
Hearts of palm and shaved parmesan.
- FETA AND ARUGULA** 13.95
Feta cheese and arugula.

*Il Carpaccio di Pesce

THIN SLICES OF CURED FRESH FISH
SALMON OR TUNA
SERVED WITH THE FOLLOWING:
ADD SHRIMP \$5.95

- ARUGULA AND PARMIGIANO** 13.95
- FRESH ARTICHOKE AND PARMIGIANO** 13.95
- PORTOBELLO AND PARMIGIANO** 13.95
- SLICES OF ORANGE, PINK PEPPERCORN, LEMON AND OLIVE OIL** 13.95



Lion of San Marco

*Consuming raw or undercooked meats, poultry, fish, shellfish, or eggs may increase your risks of food borne illness, especially if you have certain medical conditions.

La Pasta

Whole Wheat / Gluten Free Pasta \$3.95

- CAPELLINI POMODORO** 12.95
Angel hair pasta with fresh tomatoes.
Add chicken \$3.95 Add shrimp \$5.95
- FETTUCCINI ALFREDO** 17.50
Fettuccini in a classic Alfredo cream sauce.
Add chicken \$3.95 Add shrimp \$5.95
- CAPELLINI PRIMAVERA** 14.95
Angel hair pasta with fresh vegetables and marinara sauce.
Add chicken \$3.95 Add shrimp \$5.95
- FUSILLI AL TELEFONO** 14.95
Spring shaped pasta, tomato, basil, pieces of mozzarella.
- PENNETTE VILLAGIO** 16.25
Penne pasta, garlic, oil and fresh spinach, sprinkled parmesan cheese and a touch of tomato, sundried tomatoes and pinenuts.
Add chicken \$3.95 Add shrimp \$5.95
- LASAGNA** 17.50
Homemade pasta layered with Bechamel in a delicate bolognese sauce.
- MANICOTTI** 15.95
Homemade pasta stuffed with ricotta cheese and spinach in a parmesan cream sauce baked to perfection.
- GNOCCHI QUATTRO FORMAGGI** 15.50
Homemade potato dumplings in a blended cheese cream sauce.
- AGNOLOTTI DEL MAGNIFICO** 15.50
Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce.
- TORTELLINI AURORA** 15.50
Rounded pasta filled with veal, served with pink cream sauce.
- LINGUINE DEL SELVAGGIO** 16.95
Flat thin pasta in garlic and oil, topped with 3 types of mushrooms, spinach, sundried tomatoes and mozzarella.
- FETTUCCINE DOLCE VITA** 17.50
Homemade fettuccine in a cream sauce with mushroom and peas.
- FAFALLA ALLA CHEF** 16.50
Bowtie pasta with Norwegian smoked salmon and green spring peas in a cream sauce with a touch of tomato.
- SPAGHETTI MEATBALLS** 15.50
Spaghetti in our homemade tomato sauce with our traditional meatballs.
- LINGUINE VONGOLE** 19.95
Flat thin pasta, fresh clams, tomato sauce or white clam sauce.
- RAVIOLI DI PORCINI** 15.50
Ravioli stuffed with fresh porcini mushrooms and chicken in saffron cream sauce.
- LINGUINE NETTUNO** 21.95
Flat thin pasta, served in an array of fresh seafood and tomato sauce.
- SPAGHETTI BOLOGNESE** 15.50
Spathetti pasta with our signature sauce.

Antipasti - Appetizers

- MOZZARELLA MILANESE** 8.25
Mozzarella breaded, deep fried with a light tomato sauce on top.
- POLENTA BOLOGNESE** 9.50
Ground yellow cornmeal topped with ragu sauce and smoked mozzarella.
- POLPETTA DI MANZO** 9.95
Homemade meatball topped with ricotta cheese in a tomato sauce.
- MELANZANA ALLA PARMIGIANA** 13.25
Eggplant topped with mozzarella and baked with a touch of tomato sauce.
- COZZE TARANTINO** 13.75
Fresh mussels and scallops sautéed in a touch of fresh tomato, garlic and white wine sauce.
- MOZZARELLA CAPRESE** 13.25
Slices of fresh homemade mozzarella, fresh sliced tomatoes and basil.
- CARCIOFI RIPIENI** 13.75
(When in season - Please allow time)
Whole artichoke stuffed with seasoned bread crumbs, garlic and oil.
- CALAMARI FRITTI CON ZUCCHINI** 12.95
Deep fried rings of calamari and French fried zucchini in a delicate marinara sauce.
- MOZZARELLA BURRATA** 15.95
Buffalo mozzarella, sliced tomatoes in balsamic vinaigrette with Parma prosciutto.
- TUNA TARTAR** 15.95
Sushi grade tuna tartare topped with chopped ripe avocado and creamy sour cream served on a bed of fresh seaweed.

Zuppe - Soups

- PASTA FAGIOLI** 7.50
Tuscan white bean soup with pasta, and a touch of tomato.
- BROCCOLI AND ZUCCHINI** 7.50
Fresh broccoli, zucchini, angel hair and a touch of fresh tomato.
- LENTICCHIE** 7.50
Fresh lentil soup with bucatini pasta.
- CREMA DI CARCIOFI** 7.50
Soup of fresh artichokes topped with homemade croutons.
- ZUPPA MARE E MONTI** 12.95
Mixed fish, rice, calamari, shrimp, clam broth and a touch of tomato with zucchini.
- ZUPPA DI GRANCHIO** 9.25
Fresh crabmeat in a delicate reduction, celery, onions, garlic with a touch of cream.



Tower of Pisa

Lunch



Concilliate of Goddesses 1517-1519

Insalate - Salads

- MISTA** 7.50
Chopped radicchio, arugula, lettuce, mushrooms in a balsamic vinegar, lemon juice, diced tomato and extra virgin olive oil.
Add chicken \$3.95 Add shrimp \$5.95
- DI CESARE** 7.50
Traditional Caesar salad, topped with croutons and parmigiano cheese.
Add chicken \$3.95 Add shrimp \$5.95
- PORTOFINO** 9.95
Portobello mushrooms marinated in a citrus olive oil, served with arugula salad and shaved parmesan.
- GRECA** 11.95
Romaine lettuce, diced tomatoes, peppers, olives, feta cheese and olive oil dressing.
Add chicken \$3.95 Add shrimp \$5.95
- MISTICANZA** 11.95
Medley of fresh baby greens, cherry tomatoes and walnuts with an orange blossom honey and Dijon mustard dressing.
Garnished with creamy French goat cheese.
Add chicken \$3.95 Add shrimp \$5.95
- RIVIERA** 13.95
Chopped radicchio, arugula, lettuce, broccoli, shrimp, lemon juice, olive oil and balsamic vinaigrette.
- AMALFI** 15.95
Plump shrimp, Mediterranean mussels, Palm Bay clams and tender squid rings, marinated in citrus olive oil dressing, tossed with basil, fresh baby arugula and radicchio.
- ST. TROPEZ** 12.95
Romaine lettuce, boiled potatoes, string beans, olives, tuna, boiled eggs and artichokes.

La Pizza

- MARGHERITA** 12.95
Tomato, mozzarella and basil.
- ORTOLANA** 13.50
Tomato sauce, mozzarella, spinach, zucchini, mushrooms, garlic and olive oil.
- PIZZA PEPPERONI** 13.50
Mozzarella, tomato sauce and pepperoni.
- CAPRICCIOSA** 13.50
Tomato, fresh artichokes and mozzarella.
- QUATTRO FORMAGGI** 13.50
Mozzarella, caprino, fontina and svizzero.
- PICCANTE** 13.50
Tomato sauce, Italian sausage and mozzarella.
- INGLESE** 15.95
Smoked salmon and goat cheese.
- PIZZA PAZZA** 15.95
Tomato sauce, mozzarella, arugula and Parma prosciutto and olive oil.

Pollo - Chicken

Combo Pasta \$6.95

- POLLO AI CARBONI** 17.50
Sliced butterflied breast of chicken on the grill, served in a house salad with diced fresh tomatoes, olive oil, lemon juice and balsamic vinegar.
- POLLO ALLA MILANESE** 17.50
Chicken breast lightly breaded, served in a house salad with diced fresh tomatoes, olive oil, lemon juice and balsamic vinegar.
- POLLO PARMIGIANA** 18.50
Chicken breast lightly breaded, topped with marinara sauce and melted mozzarella. Served with vegetable of the day and potatoes.
- POLLO MARSALA** 18.50
Chicken breast sautéed with a touch of marsala wine, topped with sliced Portobello mushrooms. Served with vegetable of the day and potatoes.

Focaccia E Panini

Add French Fries \$3.95

- ROASTED SAUSAGE PANINI** 12.50
Homemade roasted Italian sausage smothered with roasted peppers, fontina cheese and caramelized onions.
- GRILLED CHICKEN PANINI** 12.50
Breast of chicken smothered with Portobello mushrooms, sliced fresh tomatoes and mozzarella.
- PROSCIUTTO E MOZZARELLA** 12.50
Homemade mozzarella with sliced fresh tomato and Parma prosciutto.
- FOCACCIA NAPOLITANA** 13.95
Prosciutto and mozzarella.
- FOCACCIA VILLAGIO** 13.95
Smoked salmon with goat cheese.
- FOCACCIA SICILIANA** 13.95
Grilled chicken, roasted peppers, onions and mozzarella.



La Galatea, 1512

Pesce - Fish

All dishes are served with fresh vegetable of the day and potatoes.
Combo Pasta \$6.95

- TILAPIA FRANCESE** 16.50
Fresh tilapia pan fried, served in a lemon sauce with a touch of white wine.
- TUNA** 18.95
Grilled fresh tuna, capers in a lemon sauce. Served with arugula salad, diced tomatoes, balsamic vinegar and olive oil.
- SALMON** 18.95
Fresh Atlantic salmon, baked to perfection.
- SNAPPER MARECHIARO** 19.95
Fresh red snapper with a touch of tomato, clam juice and white wine.
- SWORDFISH PIZAIOLA** 17.95
Swordfish fillet, black olives, onions, dry oregano in a marinara sauce.

Carni - Meats

Combo Pasta \$6.95

- TAGLIATA DI MANZO** 18.95
Grilled butterflied sirloin steak, served in a house salad with diced fresh tomatoes, olive oil, lemon juice and balsamic vinegar.
- SCALOPPINI LIMONE** 18.95
Veal scaloppini served in a light lemon butter sauce and roasted peppers.
- SCALOPPINI AL PORTOBELLO** 18.95
Veal scaloppini sautéed, a touch of marsala wine, topped with sliced Portobello mushrooms.
- SCALOPPINI PAILLARD** 17.95
Veal scaloppini in virgin olive oil, garlic and rosemary.
- TENDERLOIN DIANA** 19.95
Tenderloin medallions with mushrooms and onions in Dijon-mustard brandy sauce with a touch of cream.



Gondals at San Marco, Venice